

oatmeal pumpkin stout

Recipe oatmeal pumpkin stout **Style** Oatmeal Stout

Brewer brock **Batch** 5.00 gal

Extract

Recipe Characteristics

Recipe Gravity 1.048 OG **Estimated FG** 1.012 FG

Recipe Bitterness 55 IBU **Alcohol by Volume** 4.6%

Recipe Color 22° SRM **Alcohol by Weight** 3.6%

Ingredients

Quantity **Grain** **Type** **Use**

0.50 lb Crystal 60L Other steeped

2.00 lb Dark D.M.E. Other extract

3.30 lb Dark malt extract Other extract

0.50 lb Roasted barley Other steeped

Quantity **Hop** **Type** **Time**

2.00 oz Cascade Pellet 60
minutes

Quantity **Misc** **Notes**

1.00 unit Ale yeast Other smack
pack

1.00 unit Oatmeal Other One
pound

3.00 unit pumpkin Other 3 pounds

Recipe Notes

Boil a gallon and a half water. turn off the heat and steep the grains and the oatmeal in the hot water (about 160) for 30 minutes. Give them a good rinse, and discard. Bring the water back to a boil. Add the extract, add the hops. Add the 3 cans of Libby's Pumpkin. Boil for 60 minutes (watch out for foam). Right to the primary fermentor.

Batch Notes

Plan to brew on nov 11th (sunday), go to secondary on the 14th (wednesday), and go to bottle on the 22nd, when K/M are here to do the work for me. Then what's next? Something complicated maybe. Final Notes -- Yum. Very little pumpkin flavor, but what does come through is nice. I'll definatly make this one again.